



Parqueoliva Gold Series and Rincon de la Subbética

Olive Groves Owned by Members of a Cooperative Society
“Sociedad Cooperativa Andaluza Almazaras de la Subbética”

Olive Groves by a Nature Reserve

Situated Beside a Biodiverse Nature Reserve in Southern Spain

Family-owned olive groves that give birth to the internationally awarded Protected Denomination of Origin (PDO) Parqueoliva and Rincon de la Subbética extra virgin olive oils are situated beside a biodiverse nature reserve, Parque Natural de las Sierras Subbéticas de Córdoba, in Southern Spain. The owners are members of a cooperative formed to extract and commercialize the oil under strict regulations from the PDO Council of Priego de Cordoba.

An Area Planted Since Roman Times

The low-density, centuries-old trees are situated in a mountainous area first planted with olive groves in Roman times, at altitudes between 700 and 1,000 m above sea level, with 70-degree slopes a common gradient. They benefit from a fertile, healthy soil and a Mediterranean mountain climate.



Only the Groves at an Exact Peak Ripeness are Chosen

At the beginning of each harvest season only the groves with olives at ‘peak

ripeness’ and exacting quality requirements are selected to produce the cooperative’s highest quality oils.

Two percent of the trees are selected for Parqueoliva Gold Series, less than one percent for Rincon de la Subbética.



Due to the mountainous location, the olives are collected by hand. The receiving patio of the modern oil mill has been designed to take advantage of gradient differences in its location for greater efficiency, with a separate reception area for organic olives. Same-day processing of the fruit is possible in a mill that can quickly grind 500 tons per day at cold extraction. The oil is stored in an oxygen inert-atmosphere within stainless steel tanks, in a temperature-controlled cellar.

**Average size of family-owned orchards is 3 to 4 hectares
...and owners are well trained.**

Cooperative members are well trained by field technicians who also monitor pests and quality of the olives. Members who see award-winning potential in their olives request immediate visits from technicians who, confirm the exceptional quality, okay immediate picking and prepare the mill’s

staff to receive and elaborate the olives immediately that day. A chemical analysis is conducted on each batch of oil to meet the first level of quality parameters (and recorded on computer software). The Commercial Director, Jose Antonio Nieto, a past president of the PDO Council and an expert in organoleptic parameters, samples the oils nightly at 11:00 p.m. to test and accept them if they meet the organoleptic aroma and flavour criteria. Only the best batches are accepted for both highly awarded oils. As such his wife refers to the olive oil as his other child.

The cooperative is a Strong Family Community

After delivering their olives in small trailers, members typically take time to greet and talk at the olive reception area of the mill. The familial history of cultivation spans 2,000 years of orchard management since Roman times.

Exacting Quality Control & Inspections

Five separate lines elaborate oils. After the Parqueoliva Gold Series and Rincon de la Subbetica oils are elaborated, each of the five lines is devoted to specific olives based on the next type of oils produced; such as PDO, ecological, non-ecological, non-PDO. Last processed are olives that have been collected from the soil - their oil is sold as bulk oil.

A computerized system tracks the parcel of land each batch of olives came from along with every step of analysis and production – and, assignment of a

specific number to each final bottle. Field technicians confirm all information is inputted correctly and that the specific quality of the oil matches the details inputted into the computers.

The PDO Council has to be notified each time a PDO oil is bottled, for monitoring by the Council. The council provides a differently numbered PDO label for every bottle, tracks the remaining volume of PDO oil in its specific cellar tank, and investigates if the levels and computerized records do not reflect the amount bottled.

Limited Production

Typically only 7,000 kilos of Rincon de la Subbetica and 22,000 to 25,000 kilos of Parqueoliva Serie Oro are produced.

When they sell out cellar tanks are not filled with similar-profiled oils.

Winner of 2008 Environmental Award From the Regional Government

Great care is taken to protect the natural environment when cultivating the olive groves that are instrumental in controlling soil erosion. In addition to a lower-input system of no irrigation, and treatment of trees with principally natural additives, a system of eliminating waste products at the mill via evaporation was installed in the early '80s, followed in 2004 by a system of electroflocculation. A patented process to create combustible energy from the olive pit was also developed in the early '90s.

This is an area of natural diversity - with over 1,200 plant species and numerous species of birds of prey.

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